

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### CHORIZO SORIA

Soria, ES  
Pork Sausage, Smokey, Garlicky, Lean

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### CABRA AL GOFIO

Canary Islands, ES  
Creamy, Elastic, Goat's Milk, Aged 2 Months.  
Gofio Coated

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery, Mild, Nutty

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind  
Mushroomy, Smooth Tangy

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### VIEILLE MIMOLETTE

Lille, FR  
Hard, Cow's Milk  
Fruity, Nutty, Subtle Caramel

### APERITIVO BOARD

An Assortment Of Spanish Aperitivo  
Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Eggplant Caponata,  
Guindilla Peppers, Mahón, Manchego,  
Chorizo Soria, Jamón Serrano*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### BABAGANOUSH

Marcona Almonds

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### MUSHROOMS A LA PLANCHA

Salsa Verde

### ASPARAGUS

Meyer Lemon, Caper

### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

### FOCACCIA

Membrillo Butter, Sumac

### CARROTS

Chermoula, Tahini Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### GRILLED PRAWNS

Red Chimichurri

### PULPO GALLEGO

Fingerling Potatoes, Pimentón

### STEAMED MUSSELS

Chorizo, Lobster Broth

### GRILLED OYSTERS

Harissa Butter

### HAMACHI TIRADITO\*

Fresno, Radish

### FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

### CRAB CROQUETTE

Saffron Aioli

### CHICKEN THIGH

Aji Amarillo

### BACON WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, Riojana

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### BEEF TARTARE\*

Confit Egg Yolk, Caper, Jalapeño

### PORK BELLY

Cherry Pepper Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

### CUCUMBERS

Snow Peas, Chickpeas

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

### PAELLA VERDURAS

Mushroom, Asparagus, Fennel, Leek, Garlic Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

### BASQUE BURNT CHEESECAKE

Lemon Curd

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Coconut Milk, Cinnamon

## EXECUTIVE CHEF ASHLEY SWEETEN SOUS CHEF OLIVIA FLORES

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

NV BarCava, Brut, Penedès, Spain  
 2021 Caves São João, Brut Rosé, Bairrada, Portugal  
 2021 AT Roca, Reserva, Brut Nature, Classic Penedès

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Baga Blend</i>	6.25	12.5	50
<i>Macabeo, Xarel-lo</i>	6.5	13	52

## WHITE

2022 Mila, Rías Baixas, Spain  
 2022 Menade, Rueda, Spain  
 2022 Le Naturel, Blanco, Navarra, Spain  
 2019 Pinord, Diorama, Penedès, Spain  
 2022 Orto Vins, Les Argiles Blanc, Monsant, Spain  
 2021 Asnella, Vinho Verde, Portugal  
 2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain  
 2022 Asnella, Vinho Verde, Portugal  
 2020 Capítulo 7, Mendoza, Argentina  
 2023 Aylin, San Antonio, Chile  
 2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay  
 2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay  
 2022 Iniceri, Abisso, Sicily, Italy  
 2022 Von Winning, Winnings, Pfalz, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo/Garnacha Blanca</i>	7	14	56
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain  
 2022 Familia Schroeder, Saurus, Patagonia, Argentina  
 2021 Christophe Avi, Laplume, France  
 2021 Los Conejos Malditos, Blanco con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

## RED

2018 Nucerro, Reserva, Rioja, Spain  
 2020 Marqués de Tomares, Crianza, Rioja Spain  
 2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon  
 2020 Bardos, Vinedos Altura, Ribera del Duero, Spain  
 2022 Glup Glup, Cariñena, Spain  
 2020 Azul y Garanza, Navarra, Spain  
 2016 A Portela, Valdeorras, Spain  
 2019 Sotabosc, Montsant, Spain  
 2019 Coster dels Olivers, Priorat, Spain  
 2022 Vins de Pedra, Negre de Folls, Conca de Barberá  
 2022 La Vinyeta, Bongo\*, Emporda, Spain  
 2020 Península, Vino de Montaña, Sierra de Gredos, Spain  
 2021 Uva de Vida, Biográfico, Toledo, Spain  
 2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain  
 2021 Earth First, Classic, Mendoza, Argentina  
 2020 Belinda, Mendoza, Argentina - served chilled  
 2021 Quieto, Gran Corte, Mendoza, Argentina  
 2020 Peñalolen, Maipo, Chile  
 2019 Polkura, Colchagua, Chile  
 2022 Casas del Bosque, Casablanca, Chile  
 2022 Garage Wine Company, Revival, Maule, Chile  
 2018 Alto de la Ballena, Maldonado, Uruguay  
 2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Carineña</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepas Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	4.75	9.5	38
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Grenache Blend</i>	7	14	56

# SHERRY

## DRY

Jarana, Lustau, 750mL  
 Tradicion, Bodegas Tradicion, 750mL  
 La Cigarrera, 375mL  
 Almacenista, 'Gonzalez Obregon,' Lustau, 500mL  
 Los Arcos, Lustau, 750mL  
 Carlos VII, Alvear, 375mL  
 15 Años, El Maestro Sierra, 375mL  
 Asuncion, Alvear, 375mL  
 Península, Lustau, 750mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	79
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	10	60
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Oloroso</i>	11	44
<i>Oloroso</i>	12	48
<i>Palo Cortado</i>	9	72

## SWEET

East India Solera, Lustau, 750mL  
 Nectar, Gonzalez Byass, 375mL  
 Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOS** Diorama / Pedro González Mittelbrunn / Biográfico 16  
 Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Winnings / Belinda 15  
 High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV) 6  
 Lime, Salted Honey Syrup, Cardamom Bitters  
 Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** 12  
 La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
 Porrón for the Table 48

**SUMMER STREET SLING** 12  
 Chamomile Infused Reyka Vodka  
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 12  
 Cachaça, Quevedo White Port, Ginger Beer,  
 Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
 Libélula Joven Tequila, Lustau Palo Cortado  
 Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
 Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
 Four Roses, Cardamaro, Maple Syrup,  
 Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
 Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 14.5  
 Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
 Rioja Wine, Citrus Infused Dark Rum, 9.5 34  
 Guava Nectar

**GUNS & ROSÉS** glass carafe  
 Brut Rosé, Lillet Rosé, 12.5 50  
 Deep Ellum AP Vodka, Peach Nectar, Lemon,  
 Grapefruit Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
 Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
 Grapefruit, Lime, Rosemary

**VALENCIAN**  
 Hayman's London Dry Gin, Fever Tree Indian Tonic,  
 Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
 Hayman's London Dry Gin, Fever Tree Indian Tonic,  
 Lemon, Green Apple, Mint

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7  
 903 Brewers, Cerveza Por Favor - TX 7.5  
 Peroni, Lager – Italy 8.5  
 Martin House Brewing, Pilsner – TX 8.5  
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
 Avery, Island Rascal, Passion Fruit Witbier – CO 9.5  
 Martin House, True Love Raspberry Sour - TX 8  
 Hitachino, Nest White – Japan 14  
 Founders, All Day IPA – MI 6.5  
 Deep Ellum, IPA – TX 7.5  
 Lagunitas, Maximus IPA – CA 8.5  
 Lone Pint, Yellow Rose IPA – TX 12  
 Manhattan Project, Half Life Hazy IPA – TX 8  
 Oak Highland Brewery, Freak Deaky Belgian Tripel- TX 10.5  
 Left Hand, Milk Stout – CO 8

## CIDERS

Austin Eastciders, Original Dry Cider – TX 7  
 Isastegi, Sagardo Natural Cider (750mL) – Spain 28